

Dum Aloo (Potato Curry)

Recipe by Supriya Mehta

Instagram: @supriyas.kitchen

Ingredients

- 2 tbsp. Ghee
- 1 tbsp. Oil
- ½ tsp Cumin seeds
- ½ tsp Fennel seeds
- 1 stick of cinnamon
- 2-3 cardamom pods
- 1 onion (preferably red)
- A piece of ginger root (about 2 inches long)
- 2 lb. Baby potatoes, peeled and deep-fried (or air fried)
- 2-3 Serrano peppers
- 2 tbsp. Coriander powder
- 1 tsp Turmeric powder,
- 1 tsp red chilli powder
- Little water
- 1 cup fresh Tomato puree
- Salt to taste
- 1 bunch of fresh Cilantro
- 1/2 cup vegetable / canola oil
- 1/2 cup heavy whipping cream or coconut cream

Instructions

1. In a pan, heat 2 tbsp. oil. Once heated, add Cumin seeds, Fennel seeds, stick of cinnamon, cardamom pods, roughly-chopped onion, and ginger root. Sauté for 5-10 min. until soft. Then cool this Masala paste and blend (if no blender you can chop everything very fine and just smash it with a potato masher).
2. In a pan, heat another 2 tbsp. of oil. Add prepared masala paste and fry for 5-6 minutes.
3. Add spices like chilli powder, turmeric powder, coriander powder, cumin powder and salt to taste. Continue to fry till oil separates.
4. Add 1 cup of water or as required to adjust the consistency.
5. Finally, add fried aloo and cook for 20 min.
6. Add 3 tbsp. cream, in parts, and turn off the heat.
7. Garnish with coriander leaves and serve dum aloo hot with rice, chapathi or naan

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